



DOMÄNE
WACHAU

GRÜNER VELTLINER FEDERSPIEL KATZENSPRUNG 2021

Fresh, juicy, smart and spicy, Grüner Veltliner Katzensprung is a wine for many occasions.

ORIGIN & TERROIR

The grapes for Grüner Veltliner Federspiel Katzensprung were carefully hand-picked from steep terraced vineyards surrounding the Wachau villages of Dürnstein and Loiben. The unique combination of warm Pannonian climate and meagre primary rock soil yields inimitable wines displaying a well-structured and elegant style.

VINTAGE 2021

A notably cold spring and a cool summer pushed back the growing calendar. Then came a picture-perfect autumn: glorious weather, filled with plentiful sunshine, dry days and cool nights – ideal conditions for the optimally ripened fruit that powers a truly grand vintage. This year will be remembered for its wines of good concentration and compelling elegance and finesse, combined with depth, tremendous momentum and tension on the palate and challenging acidity.

VINEYARD & CELLAR

Work in the vineyard takes place based on sustainable and, increasingly, organic principles, without the use of insecticides or herbicides, and grapes are hand-picked. The grapes are carefully selected and then processed in a pneumatic tank press, with the must then fermented under controlled temperature and aged on their fine lees in stainless steel tanks.

CHARACTER & STYLE

The appearance is medium lemon-lime. Red apple flesh, subtle hints of citrus and quince balance the lively acidity. The palate is medium bodied and well balanced, very approachable in its youth! The name Federspiel is derived from falconry which was a very popular leisure time activity among the nobility in medieval times. The falcon stands for the remarkable elegance of these dry white wines. Well chilled, it is an ideal accompaniment to classic Austrian cuisine such as pasta ham bake or roasted brains with eggs. It also goes perfectly with Italian antipasti, a Mediterranean shakshuka or more exotic dishes like Paneer Tikka (Indian grilled cream cheese).

Alcohol: 12 % | Acidity: 6,9 ‰ | Residual Sugar: 1 g/l

Silver | AWC



BAROQUE CELLAR PALACE



VINEYARDS OF DÜRNSTEIN



ROMAN HORVATH MW &
HEINZ FRISCHENGRUBER

